

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables

Pink fir potato velouté, 24 month aged Comte rarebit, Welsh truffle
Chateau Reynier, Bordeaux, France 2019 [125ml]

Fish

Stone bass, roast cauliflower, vadouvan sauce, raisin puree
Domaine Bousquet Chardonnay Reserves, Tupungato, Argentina 2018 [125ml]

Meat

Aged beef sirloin, hispi cabbage, miso celeriac, black garlic ketchup
Chianti Classico Riserva, Castelli de Grevepesa, Tuscany, Italy 2018 [125ml]

Cheese

British cheese, Nain's Bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Lemon, milk, olive oil
Royal Tokaji Late Harvest, Tokaj, Hungary 2017 [75ml]

Chocolate

Odette's Jaffa cake
Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]

Tea, Coffee & petit four

Tasting Menu - £85 per person

*Optional Wine pairing £70 per person / Champagne pairing £90 per person
served for the entire table*

*(N) – Contains Nuts

Head Chef | Tom Dixon
Chef Patron | Bryn Williams

A service charge of 13.5% will be added to the final bill
Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot

Odette's

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables

Pink fir potato velouté, 24 month aged Comte rarebit, Welsh truffle
Chateau Reynier, Bordeaux, France 2019 (125ml)

Pumpkin

Sage gnocchi, winter squash, dukkah spice granola, garden kale
Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina 2018 [125ml]

Celeriac

Baked celeriac, pumpkin seed pesto, glazed maitake mushroom
Mount Brown Pinot noir, North Canterbury, New Zealand 2020 [125ml]

Cheese

Cheese, Nain`s Bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Lemon, milk, olive oil
Royal Tokaji Late Harvest, Tokaj, Hungary 2017 [75ml]

Chocolate

Odette's Jaffa cake
Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]

Tea, Coffee & petit four

Tasting Menu - £85 per person

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